



## 2007 SIGNATURE VIN GLACÉ

*100% Organic Pinot Gris Grapes from our Estate Vineyard*

**FINAL ANALYSIS:** Brix at harvest: 32.8°; Residual Sugar at Bottling: 18%; 8.5% alcohol;  
TA 1.98g/100ml, pH 3.24

**SUGGESTED RETAIL PRICE:** \$15/375ml

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation. No malolactic fermentation

**PRODUCTION METHOD:** Vin Glacé, also known as Ice Wine, is a style of wine made from ripe, frozen grapes. Pressing the frozen grapes produces a sweet juice, while leaving the frozen water crystals and grape skins behind. The resulting juice is very concentrated in aromas and flavors and demonstrates intense varietal character. Fermentation occurs slowly and is stopped before the wine is fermented dry. Because a natural freeze does not typically occur in our vineyard, our grapes are frozen post-harvest.

### GROWING SEASON

Anyone concerned about Oregon's reputation as a cool climate grape growing region can relax – 2007 got things back to normal. The season started typically with normal bud break and by June 27 every block on the estate was in full bloom. In spite of scattered showers, the fruit set was normal and occurred the first week of July. Although the cumulative degree day totals were only slightly below the average for Oregon in general, what distinguished 2007 was in how those days were distributed. While considered a cool climate growing zone, Western Oregon experiences a number of extreme heat days (days greater than 95) every summer and very little rainfall from July through mid-September. In 2007 however, summer showers occurred sporadically throughout the growing season and few if any high heat events were recorded, contributing to a cool, even season. Harvest began on September 28 and was completed in early October. The result is a more typical Oregon vintage than 2006 or 2005, with wines of moderate alcohol levels, good acidity and lots of fresh, bright fruit.

### WINEMAKER TASTING NOTES

Appearance: Medium golden straw

Aroma: Tropical fruits, apricot, banana, tangerine, and a touch of spice

Flavor: Peach, apricot, guava, and Mirabelle plum

Mouthfeel: Great balance, soft and round yet crisp with a spicy finish